Christmas Kiss Cookies

1 cup butter or margarine, softened

½ cup sugar

2 cups plain flour

1 6 ounce package chocolate kisses

1 teaspoon vanilla

1 cup nuts, finely chopped

Beat butter, sugar and vanilla until light and fluffy. Add flour and nuts then blend. Chill dough very well. Heat oven to 375 degrees. Using 1 tablespoon of dough, shape around a kiss and roll into a ball. Place on ungreased cookie sheet.

Bake 12 minutes or until cookies are set-not brown. Cool slightly, then remove to a wire rack. While still warm, roll in powdered sugar. Store in tightly covered container. May be frozen. Recipe may be doubled.

Barbara Kling, advertising representative.